

DINNERLY



Crunchy Char Siu Pork Stir-Fry with Chinese Broccoli, Rice and Peanuts



25 minutes



2 Servings

With pork mince and veggies cooked in a moreish char siu sauce, a crunchy scattering of peanuts, and a cook time of around 25 minutes, there are lots of reasons to love this stir-fry.

WHAT WE SEND

- 150g jasmine rice
- 200g Chinese broccoli
- 1 red capsicum
- 40g peanuts⁵
- pork mince
- 60g char siu sauce¹⁶

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs vegetable oil

TOOLS

- small saucepan with lid
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Peanuts (5), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 805kcal, Fat 40.6g, Carbs 87.4g, Proteins 41.9g



1. Cook rice

Rinse the **rice** until the water runs clear. Put in a small saucepan with **310ml (1¼ cups) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 13 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



2. Prep ingredients

Meanwhile, trim the **Chinese broccoli** and cut into 5cm lengths, keeping the leaves and stems separate. Thinly slice the **capsicum**. Coarsely chop the **peanuts**. Crush or finely chop **2 garlic cloves**.



3. Stir-fry veggies

Heat **2 tsp vegetable oil** in a medium deep frypan over high heat (see Kitchen 101). Stir-fry the **broccoli stems** and **capsicum** for 2 mins or until tender but still with crunch. Add the **broccoli leaves** and stir-fry for 1 min or until wilted. Remove from the pan.



4. Brown pork

Heat **2 tsp vegetable oil** in the same pan over high heat. Cook the **pork mince** and **garlic**, breaking up the lumps with a spoon, for 3-4 mins until browned. Season with **salt and pepper**. Add the **veggies** and **char siu sauce** and stir-fry for 1-2 mins until warmed through. Remove the pan from the heat.



5. Serve up

Taste the stir-fry, then season with **salt and pepper**. Divide the **rice** among bowls. Top with the **pork and veggie stir-fry**, then scatter over the **peanuts** and enjoy!



6. Kitchen 101

Want to know the secrets to stir-fry perfection? Have everything prepped and ready to go before you start cooking. And fast and hot is key: make sure you cook over high heat, stirring constantly so everything is cooked evenly. We've used a deep frypan, but you can use a wok if you have one.